



Harissa-marinated Shrimp on the Grill

Wednesday, July 15, 2009

Ingredients

- 2 pounds medium or large, peeled and deveined raw shrimp
- 2 tablespoons Cava Mezze Harissa
- ¼ cup olive oil

Directions

1. Combine shrimp, Cava Mezze Harissa and olive oil in a bowl and toss, so that Harissa and olive oil have coated all the shrimp evenly.
2. Cover and allow to sit in the refrigerator for 30 minutes.
3. Preheat grill to medium heat.
4. Place shrimp directly on the grill and allow to cook on each side for 2 minutes, using tongs to flip. It is important not to over-cook the shrimp.

It's that easy and the shrimp taste amazing.